

Poached Salmon

2 pounds salmon fillets	1 small sweet onion, sliced
3 cups champagne	4 sprigs fresh dill weed
¼ cup fresh lemon juice	Salt and pepper to taste
¼ cup Tennessee Gourmet® Salad Dressing Plus	Water

Place the salmon fillets in a shallow pan in one layer. Add the champagne, lemon juice, Salad Dressing Plus and enough water to just cover the fillets.

Remove the fish and bring the mixture to a boil. Place the salmon fillets back in the pan in a single layer and top with the onion slices, dill sprigs and salt and pepper.

Reduce heat to simmer, cover and cook for about 10 minutes. The salmon will be done when the flesh is firm and flakes easily. With a slotted spatula, remove fish from the poaching liquid, keeping the onions and dill on top of the fish. Allow fish to drain and serve hot.